



GLEN
 CARLOU



Tortoise Hill White 2010

apellation	Wine of Origin - Coastal Region
varieties	43% Viognier 41% Sauvignon Blanc 11% Semillon 5% Verdelho
harvest date	February 2010 Average brix at harvest 23.5° balling
analysis	14% alcohol T.A. 6.1 g/l pH 3.36 R/Sugar 4.0 g/l
vinification	Fermented in stainless steel tanks for 2 weeks and kept on the lees for 3 months.
bottling date	August 2010
optimum drinkability	2010-2012
comments	
colour	Sunshine yellow with hints of lime green.
aroma	Complex aromas of mango, pineapple and litchi with a hint of honey.
flavour	A full, viscous mouth feel with tinned peach and lemon marmalade flavours.
finish	White peach and honey linger into the finish with gentle acidity.
general	This wine is always enjoyed in a relaxed environment as an aperitif wine but has enough body to pair with Asian ginger pork chops, grilled teriyaki chicken, scallops with a creamy garlic sauce or seafood linguini with a white wine sauce.